

The Merchant's Yard

Restaurant & Rooms



As part of the Markovitz Group of companies, The Merchant's Yard is proud to support #ChallengeDerbyshire, a charitable trust formed by our owners to raise much needed funds in support of local end of life care charities. With the help of other businesses in the area, together we have raised nearly £1.6 million to help Ashgate Hospice, Blythe House Hospicecare and St Helen's Trust provide care for patients and their loved ones. With all costs covered by Markovitz #ChallengeDerbyshire is able to ensure that 100% of the money raised goes directly to our amazing charities.

For more information or if you would like to make a donation please ask a member of our team for details.
Thank you!

Nibbles

Garlic Cheese Straws with Black Garlic Mayo **v** 6.95

Olives, Goats Cheese, Breadsticks **GF, v** 6.95

Starters

Roast Parsnip & Pear Soup **GF, v, Ve** 6.95

Baked loaf, chive

Smoked Salmon **GF** 9.95

Beetroot, fennel, parsley

Chicken & Pancetta Terrine **GF** 9.00

Wild mushroom, shallot, pancetta jam

Confit Lamb **GF** 11.50

Celeriac, anchovies, mint, lamb jus

Classics

Caramelised Cauliflower **GF, v, Ve** 7.95

Lincolnshire Bomber,
spring onion, sage

Wild Mushrooms on Toast **GF, v, Ve** 7.95

Garlic mushrooms, brioche, parmesan

Honey & Sriracha Chicken Wings **GF** 7.95

Pickled carrot & chilli salad,
smoked paprika mayonnaise

Beetroot & Fennel Salad **GF, v, Ve** 7.95

Parsley emulsion

Sharing Platters

Rustic Garlic Bread **GF, v** 10.95

Buffalo mozzarella, chive

Beef Salami Flatbread **GF** 11.95

Red onion, harissa

DF – can be amended to be dairy-free

GF – can be amended to be gluten-free

v – vegetarian or can be amended to be vegetarian

Ve – vegan or can be amended to be vegan

For more information regarding individual dishes and dietary requirements, please speak to our team. Please ensure you inform your server of any allergies before ordering as minor amendments to dishes or garnishes above may be made.

Mains

Crown of Turkey **GF** 18.50

Roast potatoes, pigs in blankets, honey carrots,
sprouts and smoked pancetta, chicken gravy

Blade of Beef **GF** 27.50

Truffle creamed potatoes, kale, parsnips, beef jus

Pan Roast Hake **GF** 23.50

Crayfish croquette, butternut squash, harissa, spring onion,
spiced lemon butter

Portobello Mushroom & Sweet Potato Wellington **V, Ve** 18.50

Parsnip, kale, carrot jus

Grill

6oz Fillet Steak **DF, GF** 33.95

8oz Sirloin Steak **DF, GF** 29.95

Served with triple-cooked chips, confit tomato, Portobello mushroom

Sauces **V** - Peppercorn, Diane, Blue Cheese 2.50

Pizza

Classic Margarita **GF, V** 11.00
Tomato, buffalo mozzarella, basil

Brie & Cranberry **GF, V** 12.00

Turkey, Bacon, Stuffing **GF** 12.50

Parma Ham &
Caramelised Pineapple **GF** 12.50

Vegan Pizza **V, Ve** 11.00
Red onion, olive, sundried tomato,
red pepper

Classics

Fish & Chips **GF** 14.95

Haddock, triple cooked chips,
crushed peas, tartare sauce, burnt
lemon

TMY Burger **GF** 15.95

Beef burger, smoked bacon jam,
cheddar, baby gem, tomato, fries

Truffle Mac 'N' Cheese **V** 13.95
Macaroni cheese, truffle, garlic bread

Butternut Squash Risotto **GF, V, Ve** 13.95
Harissa, spring onion

Sides

Seasonal Vegetables

3.95 **GF, V, Ve**

Beetroot & Fennel Salad

4.00 **GF, V, Ve**

Honey Roast Carrots

4.00 **GF, V, Ve**

Pigs in Blankets

4.50 **GF**

Sprouts, Chestnut, Pancetta

4.50 **GF**

Triple Cooked Chips

3.95 **GF, V, Ve**

French Fries

3.95 **GF, V, Ve**

Please ensure you inform staff of any allergies before ordering

◆
The Merchant's Yard

◆
Restaurant & Rooms



Desserts

Mrs Hopkins' Christmas Pudding v 8.95
Brandy Anglaise

Vegan Christmas Pudding v, ve 8.95
Brandy ice cream

Blackberry Parfait GF, v, ve 8.95
Honeycomb, mulled wine, cherry

Chocolate Mousse Cake v 9.50
Almond, orange, cinnamon ice cream

Brioche Treacle Tart v 9.50
Clotted cream ice cream

Classic Desserts

Sticky Toffee Pudding 8.95
Butterscotch, rum & raisin ice cream

Billionaire's Sundae v 6.95
Brownie, salted caramel, chocolate ice cream, vanilla cream

Pear & Toffee Crumble v 8.95
Caramel ice cream

Lime Posset GF, v 8.95
White chocolate, coconut

British Cheese Board GF, v 9.95
Selection of British cheeses served with spiced blackberry chutney,
apple, grapes, crackers, churned butter

Chef's Ice Creams & Sorbet Selection DF, GF, v, ve 5.95
Ice cream: vanilla, chocolate, white chocolate, honey
Sorbet: mango, blackberry, raspberry, strawberry, lemon

Chef's Assiette
Sharing plate with your choice of 3 desserts 22.95